

Raipur

Contemporary Indian Cuisine

The art of cooking



ALLERGY ADVICE

Customers are advised to notify our staff of any ingredients that may cause an allergic reaction or any dietary requirements prior to ordering.

If you would like to know the ingredients that are used in particular dishes from our menu, please do not hesitate to ask our manager who would be more than happy to assist.

We have done our utmost to identify in the descriptions, ingredients that may cause allergic reactions, how-ever some of our dishes may contain:- Nuts, Dairy, Soybean, Peanuts, Fish, Eggs, Gluten, Sesame, Mustard, Celery, Molluscs, Lupine, Sulphites, Crustaceans, Cereals. In addition, they may also contain traces of other ingredients that are not listed



Raipur

Welcome to Raipur

The owner, Mr Tutul Ahmed and his team have been welcoming guests old and new to the Raipur Pevensey Bay for over 5 years and like to think that we know what our customers expect from us. We seek to exceed your expectations of dining in an Indian restaurant with our contemporary menu and modern ambience.

From a very early age, Ahmed has been associated with the catering business through his family run restaurant. Over the course of 30 years, he has owned and managed a number of catering establishments in East and West Sussex.

Possessing a wealth of culinary knowledge and experience from being a chef and working closely with other Head Chefs in the industry, Ahmed has put together this delectable menu for all to dine at the Raipur.

Our customers are always at the forefront of our thinking. Our aim is that once you have savoured the mouth-watering range of dishes and experienced the high quality service, it will bring you back time and time again. Achieving this goal led the Raipur to be recognised as the 'The Best Restaurant in the Area 2016' awarded by The Eastbourne Herald.

Our menu has a wide variety of dishes from all across the Sub-Continent of India, something to suit everyone's taste buds, from mild to spicy, creamy to piquant, catering for specific dietary requirements to the best of our ability.

We have a great selection of new-world and old-world wines to suit all palates, as well as renowned Indian Beers to complement your meal, together with recognised soft drinks.

We are proud of our restaurant, in the heart of Pevensey Bay, situated on the outskirts of the beautiful coastal town of Eastbourne and look forward to serving you.

Raipur

Raipur Exclusive Appetisers

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| 01 Kathi Kebab £6.95
Finely chopped tender spiced lamb rolled with green chillies, tomato, cucumber and lettuce in a thin unleavened wrap, a North Indian favourite, served with tamarind chutney. | 10 Chicken Tikka/ Tandoori Chicken £6.55
Breast pieces of chicken/Chicken on the bone marinated in yogurt with various Kashmiri herbs and mustard oil, barbecued on a slow heat in the tandoor to a succulent perfection, served with salad. |
| 02 Jingha Peri Peri £6.95
Tandoori King Prawns pan fried in a spicy goan peri peri sauce, served with salad. | 11 Lamb Tikka £6.55
Marinated in various Kashmiri herbs, mustard oil and yogurt, barbecued on a slow heat in the clay oven, processed to a succulent perfection. Served with salad. |
| 03 Lamb Barra Kebab £6.95
Afghan style lamb cutlets marinated with yogurt, kechri, ginger, black pepper and mild spices, slow cooked in the tandoor to perfection, garnished with browned onion rings and ginger cuts, served with salad. | 12 Paneer Tikka £6.55
Curd cheese marinated in mustard oil and yogurt with selected various kashmir herbs, barbecued on a slow heat in a clay oven, processed to perfection. Served with salad. |
| 04 Bhel Puri £6.95
Chick peas, peanuts, chopped chillies & red onion mixed with herbed yogurt, tamarind sauce and puffed rice, a popular savoury street snack from Mumbai. | 13 Canapés Selections £7.25
A trio of Salmon Tikka, Chicken Tikka and Paneer Tikka, served with salad. |
| 05 Squid Tarragon £6.95
Pan fried squid with green peppers, red onion, tarragon, lemon juice and coriander, garnished with salad. | 14 Prawn on Puri £6.95
Prawns pan fried with garlic & ginger paste and onion, lightly herbed in a sweet and chilli sauce, served on miniature puri's, garnished with watercress.. |
| 06 Panagi Fish Tikka £6.95
Prime chunk of salmon delicately spiced with mild goan green paste, slow cooked in the tandoor, served with salad. | 15 Sheek Kebab £6.55
Prime lamb mince lightly herbed and spiced, skewered and cooked in the tandoor to perfection, served with salad. |
| 07 Tandoori King Prawn £7.25
King Prawns delicately basted with warm Kashmiri paste, barbecued on a slow heat in the tandoor to a succulent perfection, served with salad. | 16 Onion Bhaji £5.95
Finely sliced onion mixed with fresh ground herbs, bound with chick pea flour and deep fried to a crispy scrumptiousness. |
| 08 Torki Chaat £5.95
A taste of Indian roadside cafeteria: potato & chick peas pan fried in yogurt & tamarind sauce, served in a base of spicy papadom, garnished with pomegranate. | 17 Samosa £5.95
Goat Cheese & Mozzarella / Lamb / Vegetable
Triangular shaped patties filled with ingredients and deep fried to crispiness, served with salad. |
| 09 Malai Murgh Tikka £6.95
Specially selected chicken marinated in yogurt, cottage cheese, cinnamon, nutmeg, ginger & garlic paste flame cooked in the tandoor, garnished with melted cheese and browned onions. | |

Raipur

Tandoor Dishes

All the tandoori dishes are marinated in their individually homemade pastes made of mild to medium Kashmiri herbs & spices, yogurt, ginger & garlic paste, coriander, mustard oil and lemon juice. Cooked on skewers over a slow flame in the tandoor, They are served on a hot skillet with a bed of sliced onions and peppers that comes sizzling to your table, accompanied with a garnished salad on the plate.

18 Tandoori Salmon £15.95

Delicately marinated chunks of salmon in a goan green sauce of coriander, mint, yogurt, crushed ginger, garlic and stone grounded spices, slow cooked in the tandoor.

19 Tandoori King Prawns £15.95

King Prawns delicately spiced with warm kashmiri paste, barbecued on a slow heat in the tandoor to a succulent perfection.

20 Chicken Tikka £8.95

Breast pieces of chicken marinated in yogurt, various Kashmiri herbs and mustard oil, barbecued on a slow heat in the tandoor to mouth-watering perfection.

21 Lamb Tikka £8.95

Tender lamb pieces marinated in yogurt with various Kashmiri herbs and mustard oil, barbecued on a slow heat in the tandoor to a succulent perfection.

22 Tandoori Chicken £8.95

Quarters of baby chicken kept on the bone, marinated in yogurt with various Kashmiri herbs and mustard oil, barbecued on a slow heat in the tandoor to succulent perfection.

23 Paneer Shaslik £7.95

Curd cheese delicately basted with warm kashmiri paste, skewered with chunks of onion, green peppers and tomatoes, barbecued on a slow heat in the tandoor.

24 Shashlik £8.95

(Chicken/ Lamb)

Marinated pieces of chicken or lamb skewered with chunks of onion, green peppers and tomatoes, barbecued on a slow heat in the tandoor until succulent and tender.

25 King Prawn Shaslik £15.95

King Prawns delicately basted with warm Kashmiri paste, skewered with chunks of onion, green peppers and tomatoes, barbecued on a slow heat in the tandoor.

26 Tandoori Mix Grill £16.95

A combination of chicken tikka, lamb tikka, tandoori chicken and sheek kebab, served on a hot skillet with a bed of sliced onions and peppers.

27 Ginger Lamb Chops £15.95

Tender pieces of lamb chops marinated in a mild yogurt paste, slow cooked in tandoor then pan fried in a fresh ginger paste, garnished with stripes of ginger cuts.



Raipur

Raipur Exclusive

- 28 Raipur Makhani £14.55**
Fillets of chicken breast marinated in a mild paste, slow cooked in the tandoor, served with a rich tomato, butter sauce plated with pilau rice. This dish derives from Bangalore, a city in Southern India.
- 29 Rajasthan Laalmaas £14.55**
From the land of forts and palaces, lamb infused with roasted red chillies, bay leaves, whole cinnamon and cardamom, served with pilau rice.
- 30 Pistachio Chicken Korma £14.55**
Succulent chunks of chicken basted in a mild yogurt paste, cooked in the tandoor over a slow flame, then stirred into a rich and creamy pista sauce, garnished with real edible silver, served with basmati rice.
- 31 Goan Style Sea Bass £15.55**
Fillets of sea bass basted in mild spices, pan fried, plated with basmati rice, drizzled with a rich sauce made of coconut cream, tomatoes, curry leaf and roasted mustard seeds.
- 32 Nilgiri Chicken £14.55**
Blend of fresh mint, coriander, green chillies and a touch of tamarind are used to make this lively tasteful dish with a slight kick, served with basmati rice.
- 33 Masala Roast Lamb £16.95**
Lamb shank cooked with authentic whole Indian spices and Kashmiri Chillies, roasted in the oven to a complete tenderness, served with pilau rice.
- 34 Chettinad £14.55 (Chicken/Lamb/Duck £1.00 extra)**
Rich and spicy dish with abundance of flavour and texture, full of South Indian spices. Reminiscent of the Chettinad houses in Chennai, served with basmati rice.
- 35 Naryal-Ka-Gosht 14.55**
Slow cooked tender diced lamb in coconut cream, curry leaf and roasted mustard seeds, served with basmati rice.
- 36 Crab Raipur £15.55**
Traditional family recipe from Goa where minced crab combined with chopped garlic, poppy seeds and hot paste made of roasted red chillies, fresh turmeric, whole cumin and dhanian seeds, lightly tossed in a hot pan with curry leaf, plated with basmati rice and garnished with finely diced red onion, green pepper and tomato.
- 37 Rara Gosht £14.55**
Diced lamb and minced lamb are combined together to make this wonderful flavoursome dish with fresh spices from Punjab, served with buttered naan.
- 38 Murgh Ki Shaag-o-rana £16.55**
Chicken breast filled with spinach and minced lamb, slow cooked in the tandoor, plated with pilau rice, drizzled with a rich and thick exotic tomato sauce.
- 39 Sea Food Cocktail £15.55**
Mixture of salmon, prawns, King Prawn, sea bass, crab mince and squid in a Keralan based curry with mild herbs and coconut cream, served with basmati rice.
- 40 Dumpakth Biriyani £16.95**
Lamb shank generously spiced, cooked with basmati rice in a style called Dum (sealed pot) in a hot oven till it is tender and soft, accompanied with a vegetable curry.
- 41 Xacuti £14.55 (Chicken/ Lamb/ Duck £1.00 extra)**
Tampered mustard seeds with coconut powder, browned onions and rare blend of spices are used to create this complex dish, served with pilau rice.
- 42 Gosht-E-Shatkora £14.55**
Cubes of tender lamb are infused with an Indian lime which has a very fragrant smell and taste in rich moist, moderately spiced sauce, served with pilau rice.

Raipur

Chef's Recommendations

CHICKEN	£8.55	PRAWN	£9.95
LAMB	£8.55	KING PRAWN	£13.95
CHICKEN TIKKA	£9.55	DUCK	£11.95
LAMB TIKKA	£9.55	VEGETABLE	£7.95

43 Masala

Mild dish cooked with tandoori spices, coconut, almond and cream. It's the UK's all time favourite.

44 Tava

A rich sauce made from coriander and mint blended together, garlic, ginger and green chillies are also added in the cooking process

45 Karahi

Medium spiced dish with cubes of onions and peppers in a moist sauce, brought sizzling to your table in a hot Korai to enhance the flavours.

46 Chilli Masala

Authentic Indian dish, generously spiced, sliced green chillies and coriander.

47 Garlic

Fresh garlic cooked in a medium spiced onion based sauce, sprinkled with roasted garlic.

48 Pasanda

Very mild sauce made with cream, coconut and almond.

49 Goan

A fresh dish from the Beaches of Goa, with generous amounts of ginger, garlic, onion, green pepper, hint of lime leaf and green chillies.

50 Jalfry

An authentic spiced dish with fresh green chillies, sliced onions and sliced green peppers in a rich moist sauce.

51 Butter

Very mild dish cooked with cream and butter.

52 Balti

Distinctive and characteristic dish cooked with Kashmiri spices, onion and peppers in a wok called Balti, originates from the North-Western Frontier of Kashmir and Indus Valley.

53 Shabab

Coconut based with roasted Kashmiri chillies and a hint of red wine, brought flaming to your table.

54 Naaga

A unique blend of home-made naaga chilli paste in a highly spiced sauce. Truly a dish for chilli lovers.



Raipur

Classic

CHICKEN	£6.95	LAMB	£6.95
CHICKEN TIKKA	£7.95	LAMB TIKKA	£7.95
PRAWN	£7.95	KING PRAWN	£12.95
DUCK	£10.95	VEGETABLE	£6.95

55 Korma
Coconut and cream are brought together to make this very mild and popular dish

56 Jhol
Cubes of onions and green peppers in a medium spiced sauce.

57 Madras
Hot dish with South Indian spices in an onion based sauce.

58 Ceylon
Fairly hot, cooked with coconut and roasted Kashmiri chillies.

59 Vindaloo
Very hot dish with potatoes in plenty of sauce.

60 Bhuna
Medium dish with chopped onions and tomatoes in a thick sauce.

61 Rogan
Medium spiced with roasted tomatoes.

62 Dopiaza
Using two types of onions to create this moist and medium dish.

63 Kashmiri
A fruity dish with lychees and pineapple in a mild coconut and cream sauce.

64 Pathia
Sweet, sour and fairly hot dish with plenty of sauce.

65 Dansak
Lentils in a sweet & sour sauce with a touch of chilli.

66 Saag
Chopped spinach cooked with medium spices in a moist sauce.

Biriyani

Fragrant basmati rice is stir fried with warm spices and herbs, accompanied with a vegetable curry.

67 Chicken	£8.95	71 Prawn	£9.95
68 Lamb	£8.95	72 King Prawn	£12.95
69 Chicken Tikka	£9.95	73 Vegetable	£7.95
70 Lamb Tikka	£9.95		

Raipur

Raipur Side Dishes (V)

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| 74 Navratan Korma £4.95
An assortment of vegetables cooked in a light cashew nut sauce with mild spices. | 84 Mumbai Aloo £4.95
Baby potatoes lightly spiced. |
| 75 Beans & Cashew Nut Porial £4.95
A dry dish with sliced baby runner beans and cashew nuts, tossed with mustard seeds, chopped & shredded coconut and curry leaf. | 85 Saag Aloo £4.95
Spinach and potatoes lightly spiced. |
| 76 Kadu Masala £4.95
Butternut squash steamed in a lightly spiced cream sauce. | 86 Saag Bhaji £4.95
Spinach is tossed with garlic and chopped onions. |
| 77 Baby Aubergine £4.95
Fresh baby aubergines tossed with tempered mustard seeds, mild spices and tamarind sauce. | 87 Saag Paneer £4.95
Curd cheese with spinach in a light creamy sauce. |
| 78 Paneer Makhani £4.95
Curd cheese slow cooked in a rich cream and tomato sauce. | 88 Tarka Dal £4.95
Lentils lightly herbed and tempered with garlic. |
| 79 Bhindi Dopiazza £4.95
Okra tossed with mild spices and cubes of onions. | 89 Mushroom Bhaji £4.95
Button mushroom finely chopped and stir fried in light spices. |
| 80 Tarka Sagdal £4.95
Spinach and lentil cooked with cumin seeds and a touch of butter. | 90 Mixed Vegetable Curry £4.95
Seasonal vegetables lightly spiced in an onion based sauce. |
| 81 Shabnam Palak £4.95
Button mushroom and chopped spinach lightly fried with garlic and ginger. | 91 Chana Masala £4.95
Chick peas cooked with chat masala and fenugreek. |
| 82 Dum Gobi Mutter £4.95
Braised cauliflower and peas in medium spices. | 92 Katchumber £1.95
Fresh green Indian salad with green chillies. |
| 83 Niramish £4.95
Shredded cabbage and carrot tossed with tempered mustard seeds, coconut, curry leaf and roasted chillies. | 93 Raitha £1.95
Indian yogurt with a choice of plain, onion or cucumber. |

Raipur

Rice

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| 94 Pilau Rice | £2.95 | 98 Chicken and Garlic Rice | £3.95 |
| Basmati rice cooked with clarified butter, cardamom, cloves and shahi Jeera. | | Minced chicken stir fried with garlic. | |
| 95 Basmati Rice | £2.55 | 99 Lemon Fried Rice | £3.95 |
| Steamed basmati rice. | | Chopped lemon stir fried in clarified butter. | |
| 96 Special Fried Rice | £3.95 | 100 Peshwari Fried Rice | £3.95 |
| Stir fried with eggs, peas and diced onions. | | Stir fried with ground coconut, curry leaf and tempered mustard seeds. | |
| 97 Mushroom Fried Rice | £3.95 | | |
| Stir fried with chopped mushrooms and diced onions. | | | |

Bread & Sundries

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| 101 Naan | £2.55 | 107 Paratha | £2.95 |
| Indian bread baked in the clay oven. | | Leavened flaky bread made of whole wheat flour, lightly fried in clarified butter. | |
| 102 Malai Naan | £2.95 | 108 Tandoori Roti | £2.55 |
| Stuffed with cheese | | Crisp whole wheat bread baked in the clay oven. | |
| 103 Raipur Naan | £2.95 | 109 Chapati | £1.95 |
| Stuffed with chicken tikka & Green Chilli. | | This unleavened whole wheat bread cooked on a griddle. | |
| 104 Garlic Naan | £2.95 | 110 Plain/ Spicy Papadoms | £0.95 |
| Topped with fresh garlic and coriander. | | | |
| 105 Peshwari Naan | £2.95 | 111 Chutney & Pickle | £0.95 |
| Stuffed with coconut, almond and raisins. | | (Per person) | |
| 106 Keema Naan | £2.95 | | |
| Stuffed with lightly spiced minced lamb. | | | |

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PLEASE NOTE:

All credit and debit cards are accepted on a minimum transaction of £15 and above, cheques are no longer accepted.

Minimum spend per person is £20.

Any offers and items can not be used in conjunction with any other offers.

The management reserves the right to refuse admission to any person or persons without any explanation.



www.raipurcuisine.co.uk